

OUTLAWS' BAR & GRILL

A Dakota Original.

Williston, ND

Dinner Menu

APPETIZERS

Gunpowder Shrimp

An Outlaws' original. Sautéed shrimp in our sweet & zesty seasonings, then drizzled with bbq. **12^{.79}**

Fried Brussel Sprouts

Flash fried Brussel sprouts tossed with bacon, parmesan, and a sweet balsamic drizzle. **6^{.99}**

White Cheddar Cheese Curds

Flash fried and served with ranch. **8^{.69}**

Tame the Beast (Steak Tips)

House marinated beef tips flash fried and served with special sauce. **8^{.99}**

Cheesy Fried Pickles

Pickle spear rolled in Havarti cheese and wrapped in wonton skins and flash fried with our special sauce. **9^{.79}**

Campfire Walleye Fingers

Canadian walleye, flash fried, with house tarter. **12^{.99}**

Deadwood Nachos

A large order of tortilla chips with cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa. **10^{.99}**

Ground Beef +3^{.99} Fajita Chicken +3^{.99} Guacamole +1^{.99}

Wild Bill Hickok Chicken Wings

Served with carrots and celery. Ranch or Bleu Cheese

Half Dozen - 8^{.79}

Full Dozen - 13^{.99}

Wet Sauces

Buffalo
Sweet BBQ

Dry Rubs

Salt & Vinegar
Old Bay

Boneless Chicken Tenders Four breaded tenders, see above for choice of wet sauces. **9^{.99}**

HOUSE MADE SOUPS

Traditional French Onion Soup

House made with beef au jus, slivered onions, croutons and broiled Swiss cheese. **6^{.79}**

SALADS

BBQ Chicken Chop

Breaded Chicken, avocado, black bean, corn, red onion, tomato, drizzled bbq sauce, ranch dressing, & onion strings over romaine. **12^{.99}**

Casino Queen Cobb

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. **12^{.99}**

Buffalo Chicken Salad

Boneless buffalo chicken, bacon, cheddar cheese, gorgonzola cheese, romaine, tomato, ranch dressing **12^{.99}**

Southwest Fajita

Fajita marinated shredded chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. **11^{.99}**

Cowboy Caesar

Fresh cut romaine served with pecorino cheese, croutons, and our creamy Caesar dressing. **7^{.79} lg / 4^{.49} sm**

Grilled Chicken +3^{.99} Breaded Chicken +3^{.99}

Steak Tips +6^{.29} Salmon +6^{.49} Sautéed Shrimp +5^{.29}

Hideout

Served with cucumber, red onion, black olive, peppadews, crouton, & white cheddar cheese **7^{.49} lg / 3^{.99} sm**

Grilled Chicken +3^{.99} Breaded Chicken +3^{.99}

Steak Tips +6^{.29} Salmon +6^{.49} Sautéed Shrimp +5^{.29}

Dressing Choices:

Buttermilk Ranch
House Vinaigrette
French

Honey Mustard
Bleu Cheese
1000 Island

Parties of 8 or more people will
have a gratuity of 18% added

OUTLAWS' STEAK & CHOP

Served with choice of dinner side, veggie of the day and pick of house salad or Caesar salad.

Pat Garrett *Pork Chop Bone-In 10oz*

Ultra premium pork chop, well marbled for extra flavor. Marinated for tenderness, seasoned and flame grilled. **18^{.99}**

★ Annie Oakley *Healthy Steak 8oz*

Flame grilled flat iron steak, lightly seasoned and served with a roasted tomato topped with blue cheese crumbles. Veggies and asparagus. **No side salad* **17^{.49}**

Jesse James *American Kobe Sirloin 8oz*

Premium American Kobe for extra tenderness & marbling. Traditional cut, of an old west classic. Best served medium to medium rare for optimum tenderness. **27^{.99}**

Wyatt Earp *Ribeye 14oz*

Choice, aged 28 days. Our most popular cut of steak. Well marbled and full of flavor. Always hand cut in house. **28^{.99}**

Doc Holliday *Petite Filet 6-7oz*

Most tender cut of steak. Choice grade, aged 28 days for extra flavor. Flame grilled and seasoned. **29^{.99}**

Madson Flat *Flat Iron 8oz*

The second most tender cut of steak. Flame grilled and seasoned. Choice grade **18^{.99}**

Bitly The Kid *Pub Steak & Shrimp (2) 8oz*

Twin flat iron steaks, topped with sautéed shrimp in a flavorful garlic cream sauce and sun dried tomatoes. **27^{.99}**

Teddy Roosevelt *Bone-In Ribeye 12oz*

Choice grade and hand cut in house. This true meat eaters cut is kept bone in for extra flavor. Served with caramelized steak sauce, and fried onion strings. ***Please allow at least 45 minutes to cook depending on doneness*** **59^{.99}**

Steak Accompaniments

Mushrooms & Onions	+1 ^{.99}
Horseradish Sauce	+0 ^{.99}
Jumbo Fried Shrimp (3)	+7 ^{.99}
Sautéed Shrimp	+5 ^{.29}

Outlaws' Beef Doneness Chart

<i>Rare:</i> Very red, cool center	<i>Medium Well:</i> Slightly pink center
<i>Medium Rare:</i> Warm, red center	<i>Well Done:</i> Cooked throughout,
<i>Medium:</i> Pink center	no pink

SEAFOOD

Aces & Eights (Jumbo Fried Shrimp)

Six Jumbo shrimp breaded in panko crumb seasonings. Served with a choice of dinner side and vegetable with a choice of house or Caesar salad. **21^{.99}**

Lobster Mac & Cheese

A local favorite. New England lobster meat tossed with our house made cheese sauce, cavatappi pasta, and topped with zesty breadcrumbs. Served with garlic bread and choice of house or Caesar salad. **20^{.99}**

Roaring Fork Salmon

Simply seasoned and flame grilled for a flavor and texture you can't beat. Served with rice pilaf & veggies with a choice of house or Caesar salad. **19^{.99}** *Cajun Seasoned +1^{.79}*

Lost Saloon (Fish & Chips)

A large 8oz beer battered cod fillet served with fries and tarter sauce. **13^{.99}**

Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco and Baja sauce. **12^{.79}**



RUSTER SPECIALS

Country Fried Steak

11oz premium angus beef fritter over asiago mashed potatoes and brown gravy. **15^{.99}**

★ Pork & Mac

10oz bone in pork chop, flame grilled and served with home made pigtail mac & cheese. **17^{.99}**

Healthy Chicken

One 7oz marinated chicken breast served with sautéed vegetables, and grilled asparagus. **11^{.99}**

Long X Fettuccini Alfredo

Fettuccini pasta tossed in a parmesan cream sauce with garlic bread. **11^{.99}**

Grilled Chicken +3^{.99} Sautéed Shrimp +5^{.29}
Cajun Style (zesty sausage, peppers & onions) +4^{.69}

BURGERS & SANDWICHES

Served with a choice of dinner side.

We offer the choice of a veggie patty substitution

High Noon (B.Y.O.)

Hand-cut & flame grilled. Always fresh ground beef. Choice of cheese, lettuce, and tomato on a toasted bun. **11^{.99}**

Thick Cut Bacon +1^{.99} Bleu Cheese +.79
 Guacamole +1^{.99} 1000 Island +.59
 Fried Egg +.99 Caramelized Onion +.99
 BBQ Sauce +.59 Mayo +.59
 Button Mushrooms +1^{.99} Jalapenos +.99

Jalapeño Popper Burger

Cream cheese, bacon, jalapenos, pepper-jack, and raspberry sauce drizzled on a flame grilled burger & toasted bun. **13^{.99}**

Farmhouse Breakfast

Flame grilled burger topped with sliced ham, bacon, cheddar cheese, and a fried egg, on a toasted bun. **13^{.99}**

Rodeo

Flame grilled burger, BBQ Sauce, Bacon, cheddar cheese, and onion rings on a toasted brioche. **12^{.99}**

Rough Rider

An Outlaws' original. This patty is a special recipe of seasonings & fresh ground beef. Topped with a zesty sauce, Swiss cheese, caramelized onions, and two strips of bacon on a toasted bun. **13^{.29}**

Prime Rib French Dip Supreme

Thinly shaved prime rib topped with Swiss cheese, and sautéed onions on a toasted roll with a side of homemade au jus. **13^{.99}** Horseradish Sauce +.99

★ Grilled Cheese Monster

Our monster **foot long** grilled ham & cheese. Sliced ham, with American & Havarti cheeses. Served with a small cup of tomato bisque for dipping. **14^{.99}**

Smoked Brisket Sandwich

Slow cooked brisket of beef topped with our homemade coleslaw and drizzled in bbq sauce on a toasted bun. **12^{.99}**

Andouille Sausage +1^{.99} Caramelized Onion +.99

Stagecoach (Phitty Cheesesteak)

An amazing blend of our house sliced beef sautéed with bell peppers, onions, and a house cheese sauce on a hoagie. **14^{.99}**

California Chicken

Grilled chicken breast topped with Havarti cheese, guacamole, alfalfa sprouts, sun dried tomato aioli, lettuce and tomato on a toasted bun. **12^{.79}**

HOUSE MADE DESSERTS

Pazookie

A half pound of fresh baked chocolate chip cookie in an iron skillet topped with two scoops of vanilla bean ice cream and garnished with more chocolate chips! **8^{.99}**

★ High Rise Cheesecake

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. **8^{.59}**

Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **4^{.49}**



Outlaws' Catering

Make your next event Legendary.

Ask to speak to the manager on duty about your catering needs, we would be happy to work with you.

Email: outlawswilliston@shooterhospitality.com

DINNER SIDES

Steakhouse French Fries	French Onion Soup	+1 ^{.79}
Baked Potato (butter & sour cream)	Sweet Potato Fries	+1 ^{.99}
Mashed Potatoes	Onion Rings	+1 ^{.69}
Grilled Asparagus	Fried Brussel Sprouts	+2 ^{.49}
Sautéed Vegetables	Loaded Baked Potato	+1 ^{.99}
Hideout Salad	Loaded Mash Potato	+1 ^{.99}
Caesar Salad	Pigtail Mac & Cheese	+3 ^{.49}
	Cheddar Cheese Curds	+3 ^{.49}

**In accordance with North Dakota Department of Health Division of Food & Lodging rules, consumers should be warned: "The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness."

DRAFT BEER

12oz / 22oz

Light & Refreshing

★ Heartless Stonehome Brewing Co.	Btonde Ate Watford City, ND	ABV: 4.6%	4. ⁹⁹ / 6. ⁷⁹
Bud Light	Light Lager		4. ⁴⁹ / 5. ⁹⁹
Michelob Ultra	Light Lager		4. ⁶⁹ / 6. ¹⁹
Coors Light	Light Lager		4. ⁴⁹ / 5. ⁹⁹
Dakota Sout Summit Brewing Co.	Pitsner St. Paul, MN	ABV: 4.8%	4. ⁹⁹ / 6. ⁷⁹
Stonehome Brewing	Rotating Tap		4. ⁹⁹ / 6. ⁷⁹

Sunshine / Summer Brews

Summer Shandy Leinenkugel's Brewing Co.	Shandy Wheat Chippewa Falls, WI	ABV: 4.2%	4. ⁶⁹ / 6. ¹⁹
Big Wave Kona Brewing Co.	Golden Ate Kailua-Kona, HI	ABV: 4.4%	4. ⁸⁹ / 6. ⁴⁹
Shiner Brewing	Rotating Tap		4. ⁹⁹ / 6. ⁹⁹
Sam Adams Seasonal	Rotating Tap		4. ⁹⁹ / 6. ⁹⁹

Medium Bodied... yet. Easy Drinking

Stone's Throw Fargo Brewing Co.	Scottish Ate Fargo, ND	ABV 4.5%	5. ⁹⁹ / 7. ⁹⁹
Outlaws' Quick Draw Schell Brewing Co.	Amber Lager New Ulm, MN	ABV 5.1%	4. ⁹⁹ / 6. ⁸⁹
Mexican Amber Beaver Creek Brewing Co.	Amber Lager Wibeaux, MT	ABV 4.6%	4. ⁹⁹ / 6. ⁸⁹

Hoppy & Bold. Full of Flavor

★ Maah Daah Hey Stonehome Brewing Co.	Red Rye IPA Watford City, ND	ABV: 6.3% IBU:50	4. ⁹⁹ / 6. ⁹⁹
Two Hearted Ate Bell's Brewing Co.	American IPA Comstock, MI	ABV: 7.0% IBU:55	4. ⁹⁹ / 6. ⁹⁹

Dark & Roasted

Guinness Guinness Brewing Co.	Stout Dublin, Ireland	ABV: 4.2%	5. ²⁹ / 7. ⁸⁹
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Gluten Free Cider

Strawberry Magic Ciderboys Brewing Co.	Cider Stevens Point, WI	ABV:5.0%	4. ⁹⁹
Blackberry Pear Crispin Cider Co.	Cider Colfax, CA	ABV: 5.0%	5. ⁴⁹

Old Fashioned Non-Alcoholic Root Beer

1919 Root Beer Schell Brewing Co.	Non Alcohol New Ulm, MN		2. ⁹⁹ / 3. ⁹⁹
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HOUSE FAVORITE COCKTAILS

Moscow Mute	House vodka, ginger beer, lime juice	6. ⁴⁹
Bandit Queen	Premium tequila, muddled jalapeno, pineapple juice	8. ⁷⁹
★ Sangria	Super refreshing, house made sangria.	6. ⁹⁹
Tennessee Mute	Jack Daniels, ginger beer, lime juice	7. ⁴⁹
Calamity Cosmo	Ketel One orange, lime juice, cranberry juice	7. ⁹⁹
CC Punch	Bacardi Rum, Amaretto, juice blend, 7up, grenadine	7. ⁴⁹
Georgia Peach Tea	Tea flavored vodka, fresh orange juice, peach schnapps, pink lemonade	7. ⁹⁹



WINE LIST

Pink & Sparkling

Cupcake	Prosecco	29 bottle
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Whites

Hogue	Pinot Grigio	6/23
Sean Minor	Chardonnay	6.5/25
Canti	Moscato	7/27

Reds

Sean Minor	Pinot Noir	7/28
Manifesto	Zinfandel	8/29
Terrazas Altos del Plata	Matbec	7/28
Canyon Road	Cabernet Sauvignon	5/19
Apothic Crush	Smooth Red Blend	7/28
Meiomi	Pinot Noir	39 bottle
Decoy	Pinot Noir	40 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Jarvis	Mertot	136 bottle
Silver Oak	Napa Cab	128 bottle